



DEOILED SOYBEAN LECITHIN POWDER 97% - IP

Description: Deoiled Soybean Lecithin 97 – IP is manufactured for food and nutritional applications. It is used as emulsifier and instantizer. It has a neutral taste profile and portrays good solubility properties.

Origin: Brazil, India .

HS-code: 2923200

Ingredients: soybean lecithin.

Storage and transport conditions: Storage below 25°C and 70% humidity promotes shelf life in closed packaging.

Shelf life: 24 months from manufacturing date in original packaging.

Compliance with EU regulations: Exempt from Regulation on the traceability and labeling of genetically modified organisms (Regulation EC 1830/2003) and genetically modified food and feed (Regulation EC 1829/2003).

BSE/TSE statement: Product does not contain any ingredients from animal origin.

Packaging: 20Kg boxes

ORGANOLEPTIC CHARACTERISTICS:

Appearance	Powder
Colour	Golden yellow
Smell	Typical soy.

PHYSICAL AND CHEMICAL CHARACTERISTICS:

Acetone insolubles	Min. 97%
Moisture	Max. 1,5%
Peroxide value	Max. 3 meq/KG
Acid value	Max. 35 mg KOH/g
Toluene insolubles	Max. 0,3%

MICROBIOLOGICAL CONTROL:

TPC	Max. 1.000/g
Enterobacteriaceae	< 10 cfu/g
E-coli	Negative/1g
Yeasts and Moulds	Max. 50 cfu/g each
Salmonella	Negative/25g
Total Coliforms	Negative/g